

**ITEM DESCRIPTION AND CHECKLIST
OF REQUIREMENTS FOR
CANNED PORK WITH TOMATO SAUCE – A699
CANNED BEEF WITH TOMATO SAUCE – A700
FEBRUARY 2004**

Approved

USDA, AMS, LS, STDZ/RM
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I. ITEM DESCRIPTION

- Item – Canned Beef with Tomato Sauce and Canned Pork with Tomato Sauce – Contains no less than 75 percent meat computed on the weight of the fresh meat. The remaining ingredients shall be primarily a mild-flavored tomato sauce.
- Fat/Sodium – The fat and sodium content will not exceed 15 grams and 415 mg respectively per 100 gram serving.
- Cans/Cases – Individual cans will be filled to a net weight of 40 ounces. Twelve cans will be unitized to a net weight of 30 pounds per case.

II. CHECKLIST OF REQUIREMENTS

Canned beef with tomato sauce and canned pork with tomato sauce must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the following checklist of requirements.

A. MATERIALS

Offerors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.

1. MEAT COMPONENTS

Beef or pork shall be the only meat component allowed.

- a. Domestic Origin – All cattle and hogs will originate from U.S. produced livestock.
- b. Harvest (Slaughtering) – All livestock shall be harvested in facilities that will comply with the following requirements:
 - (1) Humane Handling – All livestock shall be humanely handled in accordance with all applicable FSIS regulations, directives, and notices.
 - (2) Non-Ambulatory Disabled Livestock – Meat from carcasses of non-ambulatory disabled livestock will not be included in USDA purchased canned beef with tomato sauce and canned pork with tomato sauce.
- c. Spinal Cord Removal – All spinal cord tissue shall be removed. For beef, all spinal cord tissue shall be removed during the harvesting process.
- d. Meat Composition – Meat shall be comprised of at least 75% of the raw formula.

The above requirements of the beef will be verified in accordance with ARC 1010 Procedure, USDA Supplier Eligibility Programs (<http://www.ams.usda.gov/lsg/arc/dovp.htm>).

- e) Boneless Beef – Boneless meat shall comply with the following requirements:
 - (1) Fresh Chilled / Fresh Frozen Meat – Meat shall be derived from fresh chilled or fresh frozen boneless meat. Fresh frozen boneless meat shall be no older than 60 days from the date of pack.
 - (2) Mechanical Separation – Meat that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems, or powered knives will not be allowed.
 - (3) Finely Textured Lean – Finely textured lean trimmings are not allowed.
- f) Objectionable Materials – Meat shall be free of objectionable materials such as heavy tendons, heavy ligaments, bone, cartilage, lymph glands, organ tissue and foreign materials. The contractor will specify, in detail, the following:
 - (1) Muscle System(s) – The meat cuts or muscle system(s) that will be processed.
 - (2) Objectionable Materials Removal – The trimming and removal of all objectionable materials relative to the declared cuts or muscle systems that will be processed.

2. NON-MEAT COMPONENTS

- a) Domestic Origin – Significant ingredients (more than 1 percent) shall be derived from U.S. produced products.
- b) Tomato Sauce and Flavoring – Seasonings and ingredients used for tomato sauce and flavoring must be similar to those normally used for commercially marketed mild-flavored products.
- c) Monosodium Glutamate – MSG is not allowed.
- d) Non-Meat Composition – Non-Meat components shall be comprised of no more than 25% of the raw formula.

A. PROCESSING

1. GRINDING

Boneless beef or pork shall pass at least once through a grinding plate that is no smaller than 3/4 inch or no larger than a 1.0 inch.

2. METAL DETECTION

All products shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

B. FINISHED PRODUCT FAT AND SODIUM LIMITATIONS

1. FAT

The fat content as packed must not exceed 15 percent (Percent Fat = (Total Fat ÷ Serving Size) x 100). Declared fat content will be stated on the nutrition facts panel on each can label according to FSIS nutritional labeling regulations (no more than 15 g per 100 g serving).

2. SODIUM

Sodium level must not exceed 415 mg per 100 g serving.

C. PREPARATION FOR DELIVERY

1. PACKAGING

Beef with tomato sauce and pork with tomato sauce will be filled into cans.

2. PACKING

- a) Can Net Weight – Individual cans of canned beef or pork with tomato sauce will have a net weight of 40 ounces.
- b) Case Weight – Twelve cans will be unitized to a net weight of 30 pounds per case.
- c) Shipping Container – All cans will be unitized by packing into new fiberboard shipping containers, placed on fiberboard trays with plastic shrink wrap or plastic shrink wrap only.

3. LABELING

- a) FSIS Labeling Regulations – Shipping containers and cans will be labeled to include all information required by FSIS regulations.
- b) Traceability Code – All cans shall bear a code that is traceable to production lot and date.

4. PALLETIZED UNIT LOADS

Shipping containers will be unitized and delivered on pallets. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets. A sufficient number of principle shipping container display panels shall be exposed to facilitate examinations on each pallet.

- a) Pallet Condition – Only new or well-maintained pallets will be allowed.
- b) Pallet Size – Pallets shall be flush, 48 inches long by 40 inches wide, stringer or block design, partial or full four-way entry, nonreversible, and suitable for use in the shipment of approximately 2,000 pounds of food product.
- c) Plastic Stretch-Wrap – The shipping containers shall be held firmly in place by applying plastic stretch-wrap as tightly as possible around all of the tiers stacked on the pallet.

D. PRODUCT ASSURANCE

1. DELIVERY UNIT

- a) Count and Net Weight – Each delivery unit will consist of 1,200 shipping containers with a net weight of 36,000 pounds (16,330 kg).
- b) Size and Style of Container – Only one size and style of unitized containers may be offered in an individual shipping unit.
- c) Sealing – All products must be delivered to AMS destinations under seal.

2. WARRANTY AND COMPLAINT RESOLUTION

- a) Warranty – The contractor will warrant that the product complies with all specification requirements, technical proposal declarations, and provisions set forth in this announcement.
- b) Complaint Resolution – Customer complaint resolution procedures shall be included in the technical proposal. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from recipient agencies or AMS.

E. QUALITY CONTROL FOR NON-CONFORMING PRODUCT

The contractor must have documented procedures that assure product which does not meet all of the requirements listed within this specification is not delivered to USDA canned beef in tomato sauce and canned pork in tomato sauce purchase programs.